

CLAIMS

1. A method for baking a product comprising:
 - providing an uncooked product including an envelope and a filling, said envelope at least substantially made of dough;
 - subsequent to providing the uncooked product, heating the filling by means of electromagnetic waves so as to initiate a cooking process; and
 - subsequent to said heating, baking of the envelope in a heat transfer oven.
2. A method as claimed in claim 1, wherein:
 - the dough is subjected to a rising process that takes place through a treatment with electromagnetic waves.
3. A method as claimed in claim 2, wherein:
 - the rising process of the dough takes place concurrently with the heating of the filling by electromagnetic waves.
4. A method as claimed in claim 1, wherein:
 - the operations are realized as a semi-continuous process.
5. A method as claimed in claim 1, wherein:
 - the operations are realized as a continuous process.
6. A method as claimed in claim 1, wherein:
 - the heating takes less than 3½ minutes.
7. A method as claimed in claim 1, wherein:
 - the heating takes at least 3 minutes.
8. A method as claimed in claim 1, further comprising:
 - transporting product from an electromagnetic wave oven to a heat-transfer oven.

9. A method as claimed in claim 1, wherein:
the heating is carried out serially, and the baking is carried out in parallel after rearrangement of product employing a series-to-parallel conversion.
10. A method as claimed in claim 1, wherein:
the filling comprises a meat product.
11. A method as claimed in claim 1, wherein:
during the heating, the humidity of the atmosphere surrounding the product is maintained at a high level.
12. A bakery product comprising:
an envelope and a filling, said envelope at least substantially made of dough;
wherein the filling is heated by means of electromagnetic waves so as to initiate a cooking process, and the envelope is baked in a heat transfer oven subsequent to the heating.
13. A bakery product as claimed in claim 12, wherein:
the filling comprises a meat product.
14. A system for baking product comprising:
a first oven for heating an uncooked product including an envelope and a filling, said envelope at least substantially made of dough, said first oven heating the filling by means of electromagnetic waves so as to initiate a cooking state; and
a second oven for baking the envelope by means of heat transfer.
15. A system as claimed in claim 14, further comprising:
transport means for transporting the product from said first oven to said second oven.
16. A system as claimed in claim 15, wherein:
said transport means comprises a series-to-parallel converter.